

Alexandria Johnston

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TECHNICAL SKILLS

Cuisine Styles

Plant-based • Italian • Mediterranean • French

Kitchen Skills

Baking • Menu Design • Butchery

Operations

Inventory Management • Supplier Negotiation • Event Planning • Catering

Soft Skills

Team Leadership • Quality Control

PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving retention.

EXPERIENCE

Pastry Chef — Schaden, Hamill and Medhurst (Dec 2017 - Feb 2020)

- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.
- Maintained food cost under 26% with vendor negotiations and waste controls.

Private Chef — Grant - Schinner (Aug 2021 - Jan 2023)

- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Catered private events for up to 226 guests with 95%+ client satisfaction.
- Maintained food cost under 26% with vendor negotiations and waste controls.

Private Chef — Reilly Group (Feb 2016 - Present)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.

Sous Chef — Satterfield, Conn and Waelchi (Nov 2014 - Apr 2018)

- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.
- Catered private events for up to 262 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Barrows - Schinner College (2016)

CERTIFICATIONS

- HACCP Level 3